

AVELEDA

ESTABLISHED 1870

AVELEDA PARCELA DO CONVENTO 2023

Producer Aveleda SA

Denomination of Origin Vinhos Verdes DOC

Country Portugal

Soil Granite

Vintage 2023

Grape Varieties Loureiro

Alcohol Volume 13.0 % vol.

Residual Sugar <1.5g/L

Total Acidity (Tartaric acid) 5,9 g/L (\pm 0,5) | **pH** 2,9 to 3,5

Head Winemaker Diogo Campilho | **Winemaker** Susete Rodrigues

Wine Consultant Valérie Lavigne

Bottle date My 2025 | **Quantities** 581 bottles

In the **Parcelas** range, the **best vineyards from Aveleda's estates** in the Vinho Verde Region were selected. These parcels were chosen for their singular characteristics, which include soil quality, ideal altitude, sun exposure, microclimate, and the type of grape cultivated.

Parcela do Convento is a **unique parcel of Loureiro** located next to the ruins of an ancient convent and gathers **singular conditions** that give origin to an exceptional **Loureiro**.

Vintage 2023

The weather conditions in the Vinho Verde region were marked by an abundance of rain and low temperatures during the winter. The spring continued to be rainy, affecting the start of the viticultural cycle. Warm and dry, the summer proved favorable for grape ripening. The harvest, starting on august 16, ended in mid-September. Challenging yet of good quality, this harvest resulted in aromatic wines with a refreshing acidity and a long finish.

Método de Vindima Manual Harvest with bunch selection.

Vinification and Ageing Fermentation at low temperatures in stainless steel vats followed by prolonged ageing on fine lees with bâtonnage. Bottle ageing.

Tasting Notes

Color | Lemon-yellow.

Aroma | Expressive notes of white fruit and some minerality.

Taste | Excellent balance between fruit, minerality and acidity, with a very fresh profile and a texture that lingers after the finish. It also reveals fruity notes of ripe passion fruit, grapefruit and lime zest.

Awards

JAMES SUCKLING
91 points | 2022

WINE ENTHUSIAST
92 points | 2020

ROBERT PARKER
91 points | 2020

Food Pairings

. Ideal with fresh fish and seafood. As the wine develops, it can be paired with lightly cooked white meats.

Recommendations

- . Serve at a temperature between 10° and 12°C / 50°F to 53,6°F
- . Store horizontally, in a cool place, and away from light
- . Consume within 10 years after bottling



Drink Responsibly.

Bottle model (capacity)
Burgundy (750mL)
Sealant
Cork (750mL)
Cardboard box
3x750ml

Ingredients & Nutritional Information:



Aveleda
Cidade dos sentidos se cultiva

V: 05.2025

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